

Translation of Example of JP S51-54957A

[Example]

To 4 parts of cacao mass, which was obtained by grinding and pulverizing cacao nibs, 40 parts of water was added, and this mixture was treated at 100-95°C, for 5 minutes. Thus obtained hot-water extract of cacao mass was separated into a solid part and a liquid part, using a solid-liquid separating centrifuge. Then, the liquid part was separated into an aqueous solution part and an oil part, using a liquid-liquid separating centrifuge.

To the thus obtained aqueous solution part of cacao mass, 100 parts of sugar, 10 parts of milk, 50 parts of water, a slight amount of vanilla flavor was added, and sufficiently mixed, to obtain a chocolate drink. The resultant chocolate drink had a taste and aroma completely different from chocolate drinks produced using conventional cocoa powder, and the flavor is close to a real chocolate. Further, this drink was very pleasant to taste, and had good physical properties.